

Kalteske WINES REVISITED



In South Australia's Barossa Valley, the Kalteske family have been farming and growing grapes since 1853 near the village of Greenock. After six generations of growing grapes, winemaker and seventh generation family member, Troy Kalteske, together with his brother Tony, established

the Kalteske winery and made the first 'Kalteske' wine. I recently had the opportunity of re-visiting the wines from Kalteske.

The 120 acre vineyard is planted with Shiraz, Grenache, Cabernet Sauvignon, Semillon, Chenin Blanc, Mataro, Petit Verdot, Durif, Viognier, Tempranillo and Zinfandel vines. Interestingly, the vines vary in age with the oldest remaining vineyard dating back to 1875 and an overall average vine age of about 50 years. The vineyard is low yielding with grapes grown organically and biodynamically and the winery is also certified biodynamic/organic.

All Kalteske wines are estate grown and vinified with minimalist winemaking techniques used to fully capture the essence of the vineyard allowing genuine hand-made estate wines to be produced. Wines from Kalteske have been seven generations in the making, but they are certainly worth the wait and here are two excellent examples of what comes out of Kalteske.

Kalteske Old Vine Grenache - 2009

The Old Vine Grenache is made from the oldest Grenache vineyard on the Kalteske farm planted in 1935. The grapes are entirely dry-grown ensuring intensely flavoured fruit and I have seen this technique quite a few times now and can attest to its success. Fermentation is warm in open-top fermenters with gentle hand pump-overs twice



daily. After basket pressing the wine is matured in seasoned hogsheads prior to bottling. The intensely, rich and robust Barossa Grenache has plenty of exotic flavours and lasting palate which blends in with the American and French oak giving a harmonious balance and solid structure. My style of wine.

Kalteske Merchant Cabernet Sauvignon - 2010

I found this Merchant Cabernet Sauvignon 2010 to be very pleasing with its purple-red colour. The nose displays varietal red fruits, cherry and mulberry with a hint of choc mint and tobacco - very attractive. The medium to full bodied palate is well balanced with flavours of juicy plum, red cherry and subtle French oak. Tannins are fine and elegant adding balance. The structure and complexity of the wine has enough power to carry it yet allowing for a smooth palate. The Merchant is a classic Barossa Cabernet that can be enjoyed now but I would cellar it for at least 8-10 years.



Well done Tony and Troy.

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Greg Bondar
 Food and Wine Editor

grenouille NOT SO LITTLE

I was interested to find a real treat whilst travelling in the central cost to find a little gem called The Little Frog ('Grenouille' is the French noun for 'frog' in English and is pronounced "greh-noo-ee")



So bienvenue (or welcome) to this wonderful dining spot. French is the go here and The Little Frog restaurant is a real taste of France in the heart of Wyong located in the main street, opposite the railway station. With the French music playing, the pictures of different regions of France on the walls and the authentic French cuisine, you can enjoy a truly French experience. The cuisine is traditional, with dishes from different parts of France. There is the à la carte menu but also the typical fixed price menu, which offers excellent value for money.

The Little Frog is Fully Licensed with wines from different regions and is handpicked by viticulturist Ian Craig who I believe is from Tinonee Vineyard in the Hunter. As an added treat diners can enjoy their dining experience with live music on every Friday and Saturday night or if you prefer on the last Friday night of every month diners can enjoy a beautiful meal whilst listening to the pleasing voice of Renee. You can also book for functions or request special menus by simply contacting the restaurant.

The meals are so French with Entrées Chaudes such as Soupe à l'oignon gratinée (Traditional French onion soup with Gruyere croutons) or Escargots de Bourgogne (Traditional French snails baked in garlic parsley butter).

The word 'chaude' is the French feminine form for 'hot', so it is used here to refer to hot food which is expressed as feminine, for example, 'la soupe est chaude'.

For the Main Dishes (Plats Principaux) there is the much favoured Canard à l'Orange (Duck confit leg with rare seared duck breast, served with spinach and pine nut roulade and orange and pear syrup) or Steak à Beurre avec les Huitres (Beef fillet stuffed with smoked oysters on Paris mash with sautéed mushrooms and veal jus) or the Côtelette de Porc avec la Pomme (Mandary Creek pork cutlet with honey roasted pumpkin, wilted spinach and glazed apple Served with crackling chards and apple cider jus).

And for your just Desserts there is the classic Creme Brulee which is a Coconut and lime crème brulee with a berry compote or the much loved Crepe Suzette being Crepes flamed in Grand Marnier, orange zest and vanilla ice cream.

Whatever your choice it is a case of Bon appétit and Bonjour from The Little Frog restaurant in Wyong.

The Little Frog Restaurant
66 Pacific Highway, Wyong
Open from Tuesday to Saturday
Lunch - From 12:00 pm
Dinner - From 6:00 pm

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 Food and Wine Editor

